

# Apple-mint jade stone

## Description

Vanilla-apple cream with peppermint insert and cashew crunch base



### Yield

20 pieces of 100 g, 8x4 cm



### Scheduling

Preparation: 60 minutes  
Freezing time: 8–10 hours  
Cooling time: 1 hour



### Nutritional values (100 g or 100 ml)

energy: 1'344 kJ/321 kcal;  
fat: 21 g, of which saturated 11.6 g;  
carbohydrates: 29 g, of which sugars 20 g;  
protein: 3.8 g; salt 0.2 g

## Ingredients

### Peppermint insert (600 g )

220 g	applesauce
220 g	apple juice
30 g	butter
55 g	sugar (1)
10 g	pectin NH
30 g	sugar (2) (for mixing with the pectin)
5 g	gelatine powder
25 g	water, cold (for soaking the gelatine)
5 g	peppermint flavor, natural

### Vanilla-apple cream (801 g )

180 g	heavy cream
180 g	apple juice
55 g	sugar
2 g	vanilla pods
4 g	gelatine powder
20 g	water, cold (for soaking the gelatine)
360 g	whole cream, whipped

### Additional ingredients (80 g )

40 g	confectionery coating, white "Chef Rubber" (for spraying)
20 g	confectionery paste, green "Chef Rubber" (for spraying)
20 g	peppermint, fresh

### Cashew crunch base (540 g )

140 g	cashew paste
160 g	couverture Rondo Edelweiss 36%
240 g	croquantine wafer flakes

### Green glaze (40 g )

38 g	clear gel, firm
2 g	food coloring, pistachio green, liquid

## Production

1

### Peppermint insert

Soak the gelatin in cold water. Place the applesauce, apple juice, butter, and sugar (1) in a saucepan and bring to a boil. Mix the pectin with sugar (2), add to the boiling liquid, stir well and boil vigorously for another 2 minutes. Remove the saucepan from the heat and stir in the soaked gelatin and peppermint flavoring. Blend the mixture until smooth.

Pour approx. 26 g of the mixture into suitable silicone molds (e.g., half-sphere or other inserts). Freeze until fully set.

2

### Cashew crunch base

Thoroughly combine all ingredients.

Spread about 25 g of the mixture into silicone molds with oval cavities (approx. 8x4 cm) and smooth the surface.

Chill in the refrigerator at around 5 °C until firm.

3

### Vanilla-apple cream

Soak the gelatin in cold water. Bring the cream, apple juice, sugar and vanilla seeds to a boil. Strain through a fine sieve to remove the vanilla pod residues. Add the soaked gelatin and stir well.

Allow the cream to cool in a shallow container to approximately 30 °C.

Fold in the semi-whipped cream. Use the cream immediately.

4

### Assembling the pastries

Pipe about 30 g of the vanilla-apple cream into large silicone molds (e.g., Felchlin STONE Patisserie, 76x52x37 mm). Let set slightly if needed.

Press the frozen peppermint insert into the center of the cream. Fill the mold with an additional 10 g of vanilla-apple cream.

Freeze the filled molds at -18°C until fully solid.

5

### Green glaze

Gently warm the clear gel and mix with the food coloring solution until uniform. Adjust to the working temperature (approx. 35–40°C) if necessary.

6

### Finishing

Unmold the frozen pastries. Spray evenly all around with white confectionery paste. Lightly spray green coating on one side to create a jade stone effect.

Place the pastries on the prepared cashew crunch bases. Accent with green jelly and decorate with fresh peppermint leaves.